



# CHATEAU LA HAYE

SAINT-ESTÈPHE

## CHATEAU LA HAYE

### Technical Sheet, vintage 2022



- Soil: Deep gravel and clay
- Blending: 58% Cabernet Sauvignon, 36% Merlot, 6% Petit Verdot
- Age of the vines: Between 40 & 50 years
- Picking: By hand
- Vinification thermos regulated in steel tanks
- Cold fermentation 4 to 7 days
- Fermentation temperature: 23° to 24° C maximum
- Vating time: 14 to 21 days
- Ending hot maceration from 7 to 14 days
- Fermentation malolactic steel tanks
- Maturing: 100% in barrels 46% of them are news: 12 to 14 months  
End of maturation in tuns and wooden vats
- Bottling: at property
- Œnologists: Eric Boissenot - Marc Quertinier
- T° of service: 14-16°C
- Commercialisation: France & Export
- 14,5 % Vol